

FOOD ESTABLISHMENT INSPECTION REPORT

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS

PRIORITY: 0
CORE: 0

PRIORITY FOUNDATION: 0
TOTAL: 0

ESTABLISHMENT: St. Bernedette Church PERMIT NO.: _____ DATE: May 7, 2021
 ADDRESS: 109 W Main St CITY: Hedgesville STATE: WV ZIP: 26042
 PERSON IN CHARGE/TITLE: * APRIL CARBY TELEPHONE: 304 995 7745
 RECEIVED BY (SIGNATURE): * April Carby SANITARIAN (SIGNATURE): Chris Edwards
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 10am

| Corrected | Priority | Repeat | Code Reference | Violation Description/Remarks/Corrections |
|-----------|----------|--------|----------------|---|
| | | | 430214 | Quaternary test strips needed for tablets - located or purchase 0-220° probe thermometer |
| | | | 4501.11 | Freezer - clean door gasket / ice buildup |
| | | | 6501.11 | map room door - attachment |
| | | | 6501.11 | Complete repairs in women's restroom |
| ⊙ | | | 6501.12 | clean restroom ceiling vents |
| x | | | 4903 | It avoid storing anything beneath tea H ₂ O lines |
| | | | | Under grill cold holding not plugged in - the unit it holds 41° or ↓ prior to use |
| | | | | Gloves, bleach, and re-test papers |
| | | | | 2019 Food Code - helmets |
| | | | | * Email ServSafe for file |
| | | | | * Avoid scented bleach |

| Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM |
|--------------------|----------|--------------------|----------|--------------------|----------|--------------------|----------|
| Refr. eq | 37/41 | boiler | | | | | |
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